



Take-Out Style: Mongolian Beef & Broccoli

with Roasted Cashews & Rice Noodles

Chinese broccoli is a leafy green vegetable that resembles thick stemmed broccoli or broccolini, with flat, dark green leaves, hearty stems, and small florets. It is a popular vegetable in Chinese, Vietnamese, and Thai cooking—loved for its slightly bitter and earthy flavor.



20-30min



2 Servings

What we send

- ½ lb Chinese broccoli
- 1 oz fresh ginger
- 1 medium red onion
- 1 oz roasted cashews ¹⁵
- ¼ oz fresh cilantro
- 1 pkt hoisin sauce ^{1,6,11}
- 2 pkts toasted sesame oil (use 3 tsp) ¹¹
- 10 oz pkg ground beef
- 7 oz stir-fry rice noodles

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- medium pot
- large skillet

Allergens

Wheat (1), Soy (6), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1080kcal, Fat 52g, Carbs 117g, Proteins 39g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Slice **Chinese broccoli** crosswise into ½-inch pieces. Peel and finely chop **1 tablespoon ginger**. Halve **onion** and cut into 1-inch thick slices. Coarsely chop **cashews**. Coarsely chop **cilantro leaves and stems** together.



4. Stir-fry beef in sauce

Heat **2 teaspoons neutral oil** in same skillet over medium-high. Add **beef** and a **pinch each of salt and pepper**; cook, breaking meat up into large pieces, until browned all over, about 3 minutes. Pour off **any fat**. Stir in **chopped ginger** and cook, stirring, about 1 minute. Add **veggies** and **sauce**; cook, stirring, until sauce coats the back of a spoon, about 30 seconds.



2. Make sauce

In a small bowl or liquid measuring cup, stir to combine **hoisin sauce**, **¼ cup water**, **2 teaspoons sugar**, and **1 teaspoon sesame oil**. Set aside until step 4.



5. Cook noodles

Add **rice noodles** to boiling water and cook, stirring occasionally to prevent sticking, until al dente, 5-7 minutes. Drain noodles, rinse under warm water, and drain again. Toss with **1 teaspoon sesame oil**.



3. Stir-fry veggies

Heat **1 tablespoon neutral oil** in a large skillet over medium-high. Add **onions** and a **pinch each of salt and pepper**. Cook, stirring occasionally, until onions are lightly browned, about 3 minutes. Add **Chinese broccoli** and continue to cook, stirring occasionally, until broccoli is bright green and crisp-tender, about 3 minutes more. Transfer veggies to a plate.



6. Finish & serve

Season **beef and broccoli stir-fry** to taste with **salt** and **pepper**. Serve **noodles** topped with **Mongolian beef and broccoli**. Garnish with **cilantro** and **cashews**. Enjoy!